



Inspection ready checklist

- Adequate hand washing facilities
- A means for drying hands
- A food preparation sink
- A suitably equipped first aid kit
- A probe thermometer
- Fire protective equipment - extinguishers / fire blanket
- Proof that you've registered your business with the environmental health department
- A clean, tidy, safe and easily-cleanable workspace that doesn't provide access to pests or places
- for bacteria to multiply
- Adequate ventilation
- Adequate refrigeration for storing high risk products
- Appropriate cleaning equipment
- A means for disposing waste
- A means for temperature control & segregation (if transporting)
- Portable hot and cold water of drinking quality
- Good personal hygiene (you and your staff)
- Protective clothing – head coverings are advisable though not compulsory
- Evidence of food segregation i.e. raw and cooked foods
- Evidence of hygiene training (for you and your staff)

